

Pumpkin Pie *Lunch Day 5*

Bake in preheated 425 degrees F oven for 15 minutes. Reduce temperature to 350 degrees F.

Baking time 40 - 50 minutes

Ingredients:

1 ½ cups sugar
2 tsp ground cinnamon
1 tsp ground ginger
½ tsp ground cloves
4 large eggs or 1 cup Egg Beaters
1 can of (29 oz) Libby's 100% Pure Pumpkin
2 cans (12 fl. oz. each) Evaporated Milk

2 unbaked 9 inch deep-dish pie shells (4 cup volume)

This recipe is on the Libby's can.

Instructions:

1. Mix sugar, salt, cinnamon, ginger and cloves in small bowl with wire whisk.
2. Beat eggs in large bowl.
3. Stir in pumpkin and sugar-spice mixture.
4. Gradually stir in evaporated milk.
5. Pour into pie shells.

Bake in preheated 425 degrees F. oven for 15 minutes. Reduce temperature to 350 degrees F. Bake for 40 - 50 minutes or until knife inserted near center comes out clean. Cool on wire rack. Serve immediately or refrigerate.

*If you place your pie on a preheated pan when you put it in the oven this will help keep the bottom crust from become soggy.

Makes 16 servings (8 servings per pie)

Tuna Salad for Sandwiches *Supper Day 5*

Ingredients:

Whole Wheat sliced bread and or White sliced bread
1 cup canned tuna (8 ounces)
(Albacore Solid White Tuna) will make your filling tasty.
¼ cup mayonnaise.
1. Flake the tuna with a fork.
2. Add mayonnaise and mix thoroughly.
3. Chill for several hours.
4. Use ¼ cup for each sandwich
5. Spread on bread and offer a lettuce leaf if desired.
6. Cut each sandwich diagonally.

Makes 4 sandwiches